

BOOKING FORM

Contact name: _____ Date of function: _____
 Company name: _____ Preferred time: _____
 Telephone: _____ No in party: _____
 Email: _____ Deposit enclosed: _____

2 COURSES £20.95 p/p NOT AVAILABLE FRI/SAT EVE
 OR SUN LUNCH
 3 COURSES £26.95 p/p

Simply complete the booking menu & return by one month prior to event with a non-refundable deposit of £5 per person

STARTERS	TOTAL	NAMES																		
Roasted red pepper & tomato soup																				
Honey baked fig, walnut & cranberry tartlet																				
Chicken liver & brandy pate																				
Creamy garlic mushrooms																				
Smoked haddock & brown shrimp Smokey																				
MAIN COURSES																				
Traditional roast turkey																				
Brisket of beef																				
Slow cooked lamb shoulder																				
Pan fried pheasant breast																				
Roasted root vegetable Wellington																				
Oven baked salmon fillet																				
DESSERTS																				
Traditional Christmas pudding																				
Sticky toffee pudding																				
Apple, fig & caramel Tarte Tatin																				
Duo of iced parfais																				
Cheese board																				

The Kings Arms

CHRISTMAS SEASON MENU 2018



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CHRISTMAS SEASON MENU 2018

STARTERS

Roasted red pepper & tomato soup
finished with a basil crème fraiche served with crusty bread

Honey baked fig, walnut & cranberry tartlet
served with a dressed side salad

Chicken liver & brandy pate
with toasted brioche & a pear & date chutney

Creamy garlic mushrooms with a parmesan & chestnut crumb
served on toasted Ciabatta & mixed leaf

Smoked haddock & brown shrimp Smokey
served with chunky brioche soldiers & mixed leaf salad

MAINS

Traditional roast turkey
served with chestnut and mushroom stuffing, pigs in blankets, roast potatoes, Yorkshire pudding & cranberry sauce

Brisket of beef
cooked in a baby silver skin onion & red wine sauce served with horseradish mashed potato, green beans & crispy kale

Slow cooked lamb shoulder
in a garlic, mint & redcurrant sauce with smoked garlic mash potatoes & honey roast chantenay carrots (£2.00 supplement)

Pan fried pheasant breast
stuffed with a chestnut, mushroom & stuffing wrapped in Parma ham served with winter greens & dauphinoise potatoes

Roasted root vegetable Wellington
with sweet potatoes, butternut squash, parsnip & leek wrapped in a puff pastry served with a tomato ragu sauce

Oven baked salmon fillet
with a pesto crust served with a parsley, chorizo & lemon crushed potatoes, tomato salsa

DESSERTS

Traditional Christmas pudding
with brandy anglaise

Sticky toffee pudding
served with a toffee sauce & vanilla ice cream

Apple, fig & caramel Tarte Tatin
with salted caramel ice cream or custard

Duo of iced parfais
baileys & white chocolate with a raspberry crisp & dark chocolate & Tia Maria with a gingernut crumb

Cheese board
port soaked blue vinney, Coastal mature cheddar & French brie served with crackers, grapes, celery & chutney

2 COURSES £20.95

Not available on Friday or Saturday evenings or Sunday lunch

3 COURSES £26.95

Our dining area will be festively decorated & we will be taking Christmas Party bookings between 1st December & 24th December, 2018.

We look forward to seeing you & will make sure your visit to us is a special one

*Charles @
the team*

